



## VAPOVITA 3000 PRO

Пароварка/Пароварка/ Steam cooker



Інструкція з експлуатації  
Руководство пользователя  
Instruction manual

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## SAFETY INSTRUCTIONS


Before using the appliance, read all the following instructions carefully. Keep this instruction manual for future reference or new users.

- This appliance can be used by children aged 8 years old and above if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance should not be carried out by children unless they are over 8 years old and are under supervision. Keep this appliance and its power cable out of reach of children under the age of 8.
- Check the power cable regularly for visible damage. If the power cable is damaged, it must be replaced by the Technical Support Service of Cecotec or similar qualified personnel to avoid risks.
- This appliance is designed for domestic use only and is not intended for bars, restaurants, farmhouses, hotels, motels, and offices.
- Do not immerse the cable, plug, or any other part of the appliance in water or any other liquid or expose electrical connections to water. Make sure your hands are dry before handling the plug or switching on the appliance.
- WARNING: take precautions to avoid spillage of liquids on the cable.
- WARNING: incorrect or improper use can be dangerous for the user and damage the appliance. Use the appliance only for the purposes described in this manual.
- The surface of the heating element is subject to residual heat after use.
- Ensure that the mains voltage matches the voltage specified

- on the appliance rating label and that the plug is earthed.
- Do not use outdoors, near a gas or electric hob, in heated ovens, or near open flames.
- Do not let the cable hang over the edge of the working surface or worktop, and prevent it from touching hot surfaces.
- Never leave the appliance unattended during use.
- Do not use the appliance if the cable or plug are damaged, if it's not working properly, or has been damaged in any way. Contact the official Cecotec Technical Support Service.
- The appliance can reach high temperatures during use. Do not touch the surface, water, steam, or food inside the basket during operation.
- Do not move the appliance when it contains liquids or food.
- Do not touch the appliance when it is steaming and wear heat-resistant gloves when removing the lid, rice bowl, or steam basket.
- Unplug the appliance from the mains immediately after use and before cleaning or maintenance.
- Supervise children to prevent them from playing with the appliance.

## 1. PARTS AND COMPONENTS

Fig. 1.

1. Handle
2. Top cover
3. Small steam basket
4. Medium steam basket
5. Large steam basket
6. Drip-tray filling opening
7. Water gauge
8. Time decrease button
9. Power button
10. Time increase button
11. Empty-tank indicator 
12. Time indicator

\*Make sure the tank does not run out of water during the steam-cooking process.

### NOTE:

The graphics in this manual are schematic representations and may not exactly match the appliance.

## 2. BEFORE USE

- This appliance is packaged in a way as to protect it during transport. Take the appliance out of its box and remove all packaging materials. You can keep the original box and other packaging elements in a safe place. This will help you prevent damage to the appliance when transporting it in the future. In case the original packaging is disposed of, make sure all packaging materials are recycled accordingly.
- Make sure all parts and components are included and in good conditions. If there is any piece missing or in bad conditions, contact the official Cecotec Technical Support Service immediately.
- Keep the packaging material out of the reach of children and toddlers. Packaging material could block the airways.
- Wash and dry all removable parts of the steam cooker (lid, baskets, etc.) before first use.
- Wash the main body of the appliance with a damp cloth. Never immerse it in water.

## 3. OPERATION

1. Place the steam cooker on a stable surface and place the steam tube around the heating element (the wider part at the base).
2. Pour fresh drinking water directly into the water tank between the minimum (MIN) and maximum (MAX) level, never exceeding the maximum level.
3. Place the food in the desired steam basket.
4. Install the steam basket on the steam cooker body and fit the lid.
5. Plug the appliance to the mains socket and switch it on: the display will flash once. Hold down the power button for 3 seconds to switch on the appliance. Adjust the time with the time increase and decrease buttons: the display will flash 3 times and the appliance will start working.
6. At the end of the cooking time, the appliance will beep 3 times and enter Keep Warm mode for 30 minutes.
7. Once 30 minutes have passed, the appliance will beep 5 times and automatically switch off.
8. Switch off the appliance and remove the top lid with extreme care to avoid scalding caused by hot steam and condensed water.
9. Transfer the steamed food to a container.
10. Allow the appliance to completely cool down before cleaning it.

### Note:

If the steam cooker runs out of water during the cooking process, the heating element will stop heating, even if the timer is still running. If it were the case, proceed as follows:

1. Switch off the product and let it rest for 2 to 5 minutes.
2. Refill the water tank and restart the steam-cooking process.

### Cooking multiple food at once

The steam cooker has different baskets that allow you to steam multiple food on different levels simultaneously. It is very important to stack the steam cooker baskets in the following order:

1. Place the drip tray on top of the appliance.
2. Place the large steam basket on top of the drip tray.
3. Place the medium steam basket on top of the large steam basket.
4. Without fitting the lid on, place the small steam basket on top of the medium steam basket.
5. Place the lid on top of the small steam basket.

### Filling up the water tank during operation

- You can keep a check of the water level by using the water gauge, which is located on the side of the appliance.

- If the steaming process requires more water, add more through the filling opening in the drip tray.

**Tips for best results:**

- Try to leave enough space between the different food and not to stack it in a single basket.
- Use the large steam basket for longer cooking processes and the medium and small baskets for shorter cooking processes.
- Remove the lid only to flip food over during the cooking process.
- It is advisable to stir the food at least once during the cooking process. Be careful with the steam. Use heat-resistant gloves.
- Ensure the tank does not run out of water.
- If you don't want flavours to mix, you can use silver foil to wrap certain foods such as chicken, fish, etc.
- Use small containers to cook poached eggs.
- It is recommended to cook the fish whole.
- To cook chicken breasts, it is recommended to cut them into thin strips or fillets.
- It is recommended to peel the prawns before cooking them.

**Cooking time table**

Note: start cooking with the steam cooker cold.

Fresh food	Time (minutes)
Potatoes	21-23
Carrots	17-19
Cabbage	17-19
Green beans	16-20
Broccoli	16-20
Brussels sprouts	16-20
Corn	17-21
Kale	15-18
Asparagus	15-18
Courgette	16-19

The following foods are recommended to be cut into small pieces: potatoes, cauliflower, carrots, broccoli, and courgettes.

Red beans, Brussels sprouts, asparagus, and corn are best cooked whole.

Warning: start cooking when the steam cooker is already generating steam.

Fresh food	Time (minutes)
Eggs	5-6/7-8/9-10/11-12 (soft / medium / hard-boiled / well done)
Poached egg	5-6
Chicken breasts	12-15
Sliced fish	7-9
White fish	4-6
Fish fillet	7-9
Mussels	8-10
Prawns	2-3

Warning: times are indicative and may vary depending on the amount of food to be cooked, the cooking level for the basket being used, etc. The cooking time for food in higher-placed baskets should be increased.

**4. CLEANING AND MAINTENANCE**

- Empty the water tank and clean it with a damp cloth.
- All other removable parts are dishwasher safe. However, you can also clean them manually with soap and water.
- Do not use abrasive products or immerse the appliance in water or other liquids.
- Descale the steam cooker at least every 8 uses. To do so, follow the below instructions:
  1. Pour a solution of water and a food-grade descaler into the tank following the ratio recommended by the descaler manufacturer.
  2. Fit the steam tube, drip tray, large steam basket, and lid.
  3. Switch the steam cooker on and let it run for about 25 minutes. At the end of the process, allow the solution to cool down and empty the contents of the water tank. Only follow this step if the manufacturer of the descaler does not indicate any contradiction about increasing the temperature of the descaler.
  4. Repeat this process several times using only water to clean the appliance.

Warning: pay special attention when removing the baskets, as they may be hot. Use appropriate gloves and utensils.

## 5. TECHNICAL SPECIFICATIONS

Model: Vapovita 3000 Pro

Product reference: 03254

Power: 1000 W

Voltage: 220 - 240 V

Frequency: 50 / 60 Hz

Technical specifications may change without prior notification to improve product quality.

Made in China | Designed in Spain

## 6. DISPOSAL OF OLD ELECTRICAL AND ELECTRONIC APPLIANCES



This symbol indicates that, according to the applicable regulations, the product and/or batteries must be disposed of separately from household waste. When this product reaches the end of its shelf life, you should dispose of the batteries/accumulators and take them to a collection point designated by the local authorities.

Consumers must contact their local authorities or retailer for information concerning the correct disposal of old appliances and/or their batteries. Compliance with the above guidelines will help protecting the environment.

## 7. TECHNICAL SUPPORT AND WARRANTY

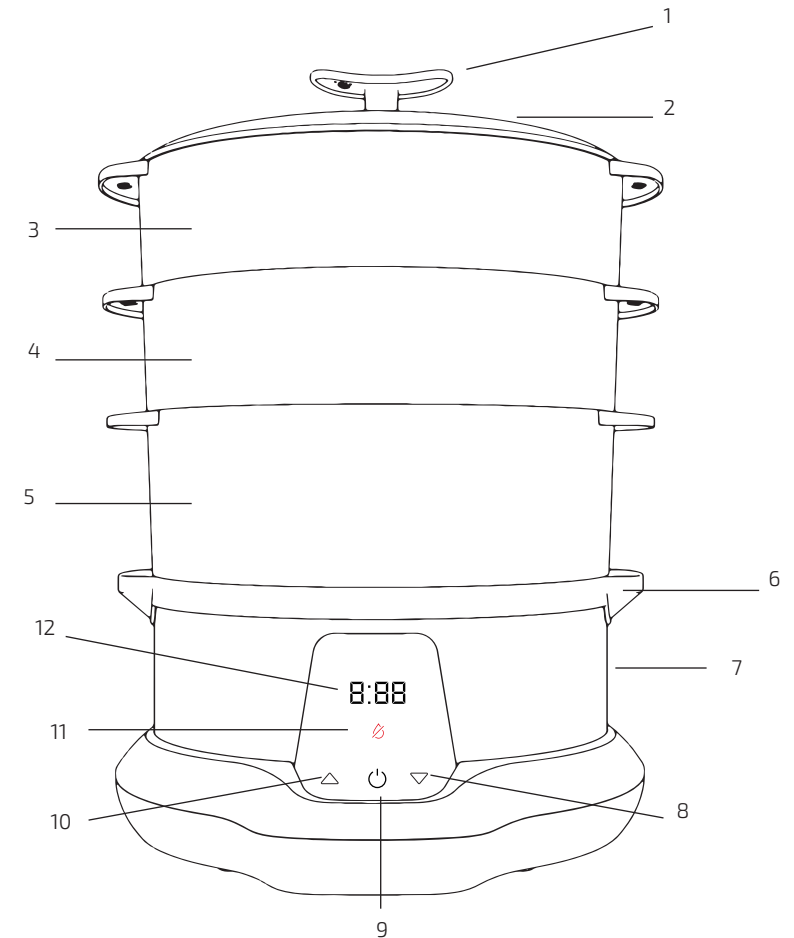
Cecotec shall be liable to the end user or consumer for any lack of conformity that exists at the time of delivery of the product under the terms, conditions, and deadlines established by the applicable regulations.

It is recommended that repairs be carried out by qualified personnel.

If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact the official Cecotec Technical Support Service at +34 963 210 728.

## 8. COPYRIGHT

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